Breville

Baker's Oven

Electronic Bread Maker

Instructions and Recipes

BBM100

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Contents

	Page
Breville recommends safety first	4
Know your Breville Baker's Oven	6
Beginner's guide to baking your first loaf	11
Weighing and measuring	15
The vital ingredients	16
Hints and tips to better bread making	19
Questions and answers	20
Control panel messages	22
Care, cleaning and storage	23
Troubleshooting – Recipes	24
Troubleshooting – Baker's Oven	26
Easy bake recipes	R1
Notes	R36

Congratulations

on the purchase of your new Breville Baker's Oven

Breville recommends safety first

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE BAKER'S OVEN

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Baker's Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Breville Baker's Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the bread machine to move slightly.
- Do not operate the Breville Baker's Oven on a sink drain board.
- Do not place the Breville Baker's Oven on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
- Always operate the Breville Baker's Oven on a stable and heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the Breville Baker's Oven is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The Breville Baker's Oven is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not touch hot surfaces. Allow the Breville Baker's Oven to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the Baker's Oven is in use.
- Use oven mitts when removing the hot bread pan and the bread from the pan.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not place fingers or hands inside the Breville Baker's Oven while in operation. Avoid contact with moving parts.

CAUTION: THE LID AND THE OUTER SURFACE MAY GET HOT WHEN THE APPLIANCE IS OPERATING.

THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATING.

Breville recommends safety first continued

- Ensure that the Breville Baker's Oven is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the shaft. Wash only the interior of the bread pan.
- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse power cord, power plug or appliance in water.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

STEAM VENTS ARE VERY HOT DURING BAKING.

Know your Breville Baker's Oven

Lid

Large viewing window

Bread pan handle

Bread pan

Oven (baking chamber)

Large viewing window

Lid

LED Screen

13 hour PRESET TIMER

Easy to use Control panel / MENU

9 automatic programs for bread and dough

CRUST button

3 crust colours available

START/STOP button

Power Interruption Protection

Bakes 750g and 1kg loaves

THE CONTROL PANEL

The Control Panel is designed to perform several functions and is activated by switching the bread machine on at the power outlet. The LED Screen indicates the setting and crust colour selection then the completion time for the setting. The various buttons are used to set the functions and to start or stop the bread machine. The buttons should be pressed firmly. A soft beep sound is made as each button is pressed.

LED SCREEN	The LED Screen shows firstly a setting (1-9) and crust colour (P, H or L) selected, then automatically changes to show the total time for the setting. When the START/STOP button is pressed to commence operation, the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
MENU	Press this button to select one of the 9 automatic settings available. These settings are listed on page 8-9 under "Bread and Dough Settings". Each time the MENU button is pressed, the setting is changed and a red light illuminates alongside the setting selected. The setting selected is also shown on the LED Screen between 1 to 9.
CRUST	Press the CRUST button to select the 3 crust colours available for the bread settings only. The colour selected is show on the LED Screen as a letter P, H or L. P = MEDIUM crust colour H = DARK crust colour L = LIGHT crust colour
PRESET TIMER	Use the PRESET TIMER to delay the start of the selected program. Press the s or t buttons (which will move time up or down in 10 minute increments) to preset the timer (refer page 10).
START/STOP	The Baker's Oven features a combined START/STOP button. To START: Press the START/STOP button to commence the selected program or begin timer countdown for the PRESET TIMER. To STOP: To stop and cancel the program in the mid-cycle the START/STOP button must be pressed down and held for approx. 2 seconds until the beep sounds and the LED Screen is reset. DO NOT PRESS THE START/STOP BUTTON when checking the bread as this will cancel the program. The machine will not continue to operate, in the selected program.

Power Interruption Protection

The Breville Baker's Oven has an in-built Power Interruption Protection system. If the power is interrupted for 5 minutes or less (by a power failure or accidentally switching off at the power outlet), the program will be automatically resumed when the power is restored.

Know your Breville Baker's Oven continued

BREAD AND DOUGH SETTINGS

SETTING 1: BASIC	When the bread machine is switched on the LED Screen will show 1P (BASIC bread, MEDIUM crust colour). For a DARK or LIGHT Crust colour, press the CRUST button once for H (DARK), twice for L (LIGHT).
SETTING 2: RAPID	Press the MENU button once and the LED Screen will show 2P (RAPID Bread, MEDIUM crust colour). For a DARK or LIGHT Crust colour, press the CRUST button once for H (DARK), twice for L (LIGHT). *This setting has shorter kneading and rising times.*
SETTING 3: SWEET	Press the MENU button twice and the LED Screen will show 3P (SWEET bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT). *This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature is lower.*
SETTING 4: FRENCH	Press the MENU button three times and the LED Screen will show 4P (FRENCH bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT). *The setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature higher. It will produce a coarsely textured crumb with a harder crust.*
SETTING 5: YEAST FREE	Press the MENU button four times and the LED Screen will show 5P (YEAST FREE, MEDIUM Crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT). *This setting uses doughs that rely on baking powder or bicarbonate of soda as the raising agent are used for this setting. Recipes for this cycle can be found in the "Yeast free" section of this book.*
SETTING 6: WHOLE WHEAT	Press the MENU button five times and the LED Screen will show 6P (WHOLE WHEAT bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).
SETTING 7: GLUTEN FREE	Press the MENU button six times and the LED Screen will show 7P (GLUTEN FREE, MEDIUM crust colour) For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT). *This setting has one rise only and no punch down.*

SETTING 8: BAKE ONLY	Press the MENU button seven times and the LED Screen will show 8 (BAKE ONLY). Crust selection is not available on this setting. *This setting is designed to allow extra baking of up to 1 hour if required. For those who enjoy a crispier crust, extend the baking time or for added interest to your loaf try the delicious topping or melt ideas on page 9.*
SETTING 9: DOUGH	Press the MENU button eight times and the LED Screen will show 9 (DOUGH). Crust selection is not available on this setting. *This setting takes 1 hour 30 minutes to complete. Remove the dough from the bread machine, hand shape, allow to rise again in a warm area then bake in a conventional oven. Instructions and recipes for Bread Rolls, Buns, Pizza and Focaccia are also included in the "Dough" section of this book.*

USING THE BAKE ONLY SETTING

The BAKE ONLY setting of the Baker's Oven gives more versatility to your bread making. The BAKE ONLY setting is useful when wishing to:

- Extend the baking time if a darker or crisper loaf crust is required.
- Crispen loaves already baked and cooled.
- Rewarm loaves already baked and cooled.
- Delay bake a finished dough
- Melt or crispen toppings.

1. Place the dough or bread into the bread pan and insert into the bread machine.
2. Press the MENU button seven times and the LED Screen will show 8 and then change automatically to 1:00.
3. Press START/STOP button to commence operation. The BAKE ONLY setting will bake for 1 hour. This time cannot be altered. If the total hour is not required remove the bread after sufficient time had elapsed and press the START/STOP button to stop operation.

Always ensure that there is enough dough or bread in the bread pan when it is inserted in the bread maker during a baking cycle or when the BAKE ONLY setting is selected.

Note

Try this creative idea:

1. When the baking cycle of a Bread setting has finished, press the START/STOP button and leave the bread in the bread pan in the bread machine.
2. Combine 3 tablespoons Cheddar cheese, 3 tablespoons finely chopped bacon and 2 teaspoons chopped fresh chives.
3. Open the bread machine lid and carefully sprinkle combined ingredients over the top of loaf. Close the lid.
4. Press the MENU button seven times and the LED Screen will show 8 and then change automatically to 1:00.
5. Press the START/STOP button to commence operation.
6. After sufficient baking time to melt cheese and crisp bacon, press the START/STOP button. Carefully remove bread from the bread machine and bread pan. Allow to cool on a rack.

USING THE PRESET TIMER

The Baker's Oven PRESET TIMER lets you wake to the aroma of freshly baked bread in the morning. You can set the timer up to 13 hours in advance before you require the baked loaf.

Recipes using perishable ingredients should not be made using the PRESET TIMER.

Step 1

To bake a loaf of bread on the BASIC MEDIUM Bread setting using the PRESET TIMER, follow steps 1-7 under the heading "Beginner's Guide to Your First Loaf" on page 11-12.

Step 2

To preset the timer use the s or t buttons on the control panel to enter the number of hours in which you want your bread to be ready (the amount of time shown in the LED Screen will include the total setting time). To set the time, press the s button or t button the appropriate number of times until you see the number of hours and minutes displayed. Each time the s button, the timer advances 10 minutes. Each time you press the t button, the timer is set back 10 minutes.

Hold down the s or t buttons for speedier adjustments.

Step 3

Press the START/STOP button to commence operation. The colon (:) in the time displayed begins to flash indicating that the PRESET TIMER has started. The remaining time will count down in one minute increments. When the time display indicates '0:00', baking is complete.

Example:
Before leaving for work at 8:00am, you wish to make a loaf of White Bread and have it ready for dinner at 6:00pm (10 hours later).
Press the s button until 10:00 appears on the LED screen.
Press the START/STOP button.
The Baker's Oven will begin making the bread at the appropriate time for it to be ready at exactly 6:00pm.

Note

The PRESET TIMER cannot be used with the YEAST FREE Bread, GLUTEN FREE Bread and BAKE ONLY settings.

The PRESET TIMER cannot be used for all recipes. Individual recipes will specify if not suitable.

It is advisable before using the PRESET TIMER for the first time to test the recipe. It is also advisable to weigh and measure ingredients accurately to ensure the correct ratio of flour, water and other ingredients is used.

Use the Baker's Oven in an area not affected by extremes of heat and coldness to ensure efficient operation.

Note

Beginner's guide to baking your first loaf

The following instructions are to be used when making Bread or Dough recipes from the recipe section of this book.

For making Gluten Free bread, please see "Gluten Free Bread" on page R21.

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and weighing scales) for accuracy in producing a 750g or 1kg loaf of bread. The actual weight of the baked loaf will vary depending on the weight of raw ingredients used.

Remove and safely discard any packaging materials and promotional labels before using the Baker's Oven for the first time.

Step 1: Open the lid and remove the bread pan

Open the lid and remove the bread pan from the Baker's Oven by holding the handle and lifting straight up.

Always remove the bread pan from the Baker's Oven before adding ingredients to ensure ingredients are not spilt into the baking chamber and the element.

Before using for the first time, we recommend that the inside of the bread pan and the kneading blades are washed with warm soapy water, rinsed and dried thoroughly. **Do not immerse the bread pan in water.**

Step 2: Insert the kneading blade

It is important that the kneading blade is properly inserted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft. If the blade is not inserted correctly the ingredients may not be mixed and kneaded properly.

Step 3: Add ingredients into the bread pan

It is IMPORTANT that the ingredients are added in the correct order listed in the recipe and that the ingredients are measured and weighed accurately or the dough may not mix correctly or rise sufficiently.

All ingredients should be at room temperature 20-25°C. Ingredients should be added in the following order:

1. Liquid ingredients
2. Fat/Oil
3. Dry ingredients: salt, sugar, flour
4. Yeast

If using Prepackaged Bread Mixes, refer to page R30-R32.

Note

Mound the flour into the pan, make a small hollow in the centre and place the yeast there. If the yeast contacts the water before the kneading, the bread may not rise well. This is important when using the PRESET TIMER.

Note

Step 4: Return the bread pan to the machine

Insert the bread pan into the machine as follows:

1. Place the bread pan into the baking chamber and locate the drive mechanism of the pan directly onto the drive mechanism in the baking chamber.
2. Push the bread pan down firmly until it clicks in position.

Beginner's guide to baking your first loaf continued

Step 5: Close the lid

It is not recommended to open the lid during operation except to check the consistency of the dough and add additional ingredients in the kneading cycle, or to glaze and add seeds to the top of the loaf in the baking cycle (refer page R35).

Step 6: Plug in the bread machine

Insert the power plug into a 230/240V volt power outlet. Switch on at the power outlet.

The LED Screen will show 1P then automatically change to show the total time 3:00 for the setting (BASIC bread, MEDIUM crust). A red light will illuminate beside BASIC on the MENU list on the Control Panel.

Step 7: Select the bread setting and crust colour

Press the MENU button until the LED Screen indicates the number of the required setting. The red light on the MENU list will also indicate the setting selected.

The letter P (MEDIUM crust) will also show in the LED Screen when a bread setting is selected.

Press the CRUST button once to select H (DARK crust) or twice to select L (LIGHT crust).

The crust selection is available on bread settings 1-7.

Note

The BASIC, RAPID, SWEET, FRENCH, WHOLE WHEAT and GLUTEN FREE BREAD settings are programmed to make a 1kg loaf. However, a 750g loaf can be made on the same setting. When making a 750g loaf it is recommended to remove the loaf 10 minutes before the end of the baking cycle. The weight of the bread will vary depending on the weight of the raw ingredients used (including the weight of the water).

Step 8: Start the bread machine

Press the START/STOP button to commence operation. The total setting time will appear on the LED Screen. The setting time will count down in one minute increments. The colon : between the hour and the minutes displayed will flash throughout the kneading, rising and baking cycles.

The kneading cycles commence. During the kneading cycles beeps will sound indicating the correct time to add other ingredients.

Add-In Ingredient Beeper

The Baker's Oven features an 'Add-In Ingredient Beeper' which operates in the BASIC, RAPID, SWEET, FRENCH, WHOLE WHEAT and DOUGH settings. The bread machine will sound 10 beeps at approximately 8 minutes before the end of the second kneading cycle, indicating the time to add any additional fruit, nuts, herbs, chocolate, etc. required or as specified in the recipes.

The addition of ingredients at this time assists with keeping fruits, etc. whole, rather than being mashed through the dough making it heavy.

Open the lid, gradually add the additional ingredients to the dough as it is kneading. Take care not to drop the ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle. Close the lid.

DO NOT PRESS THE STOP BUTTON TO ADD INGREDIENTS AS THIS WILL CANCEL THE SELECTED PROGRAM.

The rising cycles begin when the kneading cycles end and the dough will start to rise. During the rising cycles, the dough will be degassed twice by the blade moving at the end of the first and second rising cycles. The dough rises fully in the third rising cycle.

Beginner's guide to baking your first loaf continued

The baking cycle commences when rising cycles end. The dough may rise a little more at this time due to the increasing heat expanding the gasses entrapped in the dough.

RAPID BREAD and DOUGH have two rising cycles with one degassing of the dough.
YEAST FREE BREAD has two shorter kneading cycle and no rising cycles.
GLUTEN FREE BREAD has only one rising cycle.
For more information on GLUTEN FREE bread, see page R21.

Note

Steam may also come out of the vents on the lid and obscure the viewing window for a short time. This is a normal part of the bread making process.

When the baking cycle has ended, the bread machine will sound 5 beeps and the LED Screen will read 0:00. The bread is now ready to remove.

Step 9: Remove the bread pan

It is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust. However, if you do not wish to remove the bread immediately, the Baker's Oven will automatically go into a Keep Warm cycle, holding the temperature of the bread for up to 60 minutes (except on the dough setting). Five beeps will sound every five minutes throughout the Keep Warm cycle.

Step 10: Take the bread out of the bread pan

Use oven mitts to remove the bread pan from the bread maker and then gently shake the bread out of the bread pan onto a wire rack. Check that the kneading blade has remained on the shaft in the pan. Place the bread upright on the wire rack to cool. It is recommended to allow the bread sufficient time to cool before slicing.

When baking is finished and the bread has been removed from the bread pan, remove the kneading blade from the pan using oven mitts. Do not remove the blade with bare hands, as it is very hot! If the kneading blade is difficult to remove from the driveshaft, pour some warm water with detergent into the pan and allow to stand for 10 minutes. The kneading blade should then be easily removed from the shaft. Follow care and cleaning instructions on page 23.

Note

Step 11: Switch off and unplug the bread machine

Press the START/STOP button on the Baker's Oven. The LED Screen will reset to 1P. Switch off at the power and remove the plug.

If wishing to make another loaf of bread, allow approximately one hour for the Baker's Oven to cool before using again. Leave the lid open to help the machine cool.

If the Baker's Oven is too hot it will display an error code E01 and rapid beeps will sound. The Baker's Oven cannot be reprogrammed until the correct operating temperature for kneading has been reached.

To store the bread machine ensure it is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid. Store the bread machine upright.

Beginner's guide to baking your first loaf continued

Step 12: Cut the bread

Before cutting the bread, check that the kneading blade has been removed from the bottom of the baked bread.

When the bread is cool, using a serrated-edge knife or electric knife on a firmly-seated breadboard. A standard blade knife is not suitable as it will tear the bread.

Breville recommends using the Breville Bread Slicing Guide – Model BS1. This foldable, lightweight cutting guide is the ideal accessory for any bread maker. The guide slots ensure straight, even slices every time when using a bread knife or electric knife.

Step 13: Store the bread

Store the bread in a freezer bag or a sealable bread box. To store for more than a few days, place the bread into a freezer bag, expel the air, seal, label and date. Bread may be frozen for up to 1 month.

Weighing and measuring

Baking bread is in part a science and each ingredient plays an important role. **Care should be taken when weighing and measuring ingredients to ensure accuracy and consistency.**

Recipes in this Instruction Book were developed using Australian Metric Weights and Measurements.

AUSTRALIAN METRIC MEASUREMENTS	mls
1 teaspoon	5
1 tablespoon	20
1 cup	250

For New Zealand customers

NZ METRIC MEASUREMENTS	mls
1 teaspoon	5
1 tablespoon	15
1 cup	250

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for this variance. For example, 1 Australian tablespoon = 1 New Zealand tablespoon plus 1 New Zealand teaspoon.

Note

Metric liquid measuring jugs

If measuring liquids using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

DO NOT USE TABLEWARE JUGS OR MEASURING CUPS.

It is important to note that New Zealand ingredients, especially flour and yeast, differ from the Australian equivalents. In the Vital Ingredients section (pages 16-18) suitable New Zealand products have been listed. We suggest these New Zealand products be substituted for the Australian products in the Easy Bake Recipe section. For further New Zealand bread making assistance Telephone: 0800 273 845.

Note

Metric weighing scales

For consistent results it is recommended to use metric weighing scales if possible as they provide greater accuracy than measuring cups. Tare (or zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

In general, water weighs the same in grams as it measures in millilitres.

Note

Metric measuring cups and spoons

If using graduated, metric measuring cups, it is important to spoon in or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup, unless otherwise directed. Level the top of the cup with a knife. When using graduated, metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE SPOONS OR CUPS.

The vital ingredients

FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic stands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

White wheat flour

The flour used in the bread machine should be bread or baker's flour. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour that has 11-12% protein. For this reason, the recipes in this book requiring bread flour, have been made with flours with 11-12% protein content. This is normally indicated on the packaging. Do not use self-raising flour unless indicated on the recipe.

When using a low protein, stone ground, wholemeal or plain flour the quality of the bread can be improved by adding gluten flour.

Note

Baker's or bread flour

Several brands of baker's or bread flour are available nationally at larger supermarkets. Baker's flour was used for the development of most of the recipes contained in this guide. It is a high protein, white wheat flour, with 11-12% protein content, ensuring a higher quality and consistency to the baked bread.

NEW ZEALAND ONLY: 'Elfin High Grade White Flour' or 'Champion High Grade Flour'. These are high protein, white bread flours, containing 12% protein.

Wholemeal flour

Contains all the bran, germ and flour of the whole wheat grain. Although breads baked with this type of flour will be higher in fibre, the loaf can be lower in height and heavier in texture depending on the protein level of the flour. Wholemeal flour with low protein can be improved by adding gluten flour or replacing 1 cup of wholemeal flour with bread or baker's flour.

Rye flour

Popular for continental bread making, rye flour is low in protein and so it is essential to combine rye flour with bread flour to make bread successfully in the bread maker. Rye flour is traditionally used to make Pumpernickel and Black breads.

Gluten flour

Gluten flour is a concentrated mixture of gluten forming protein and wheat flour. Adding gluten flour can improve the structure and volume of bread when using a low protein, stone ground, wholemeal or plain flour. Gluten flour can be purchased at most health food stores.

BREAD MIXES

These convenient mixes contain bread flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required. Bread mix brands such as "Defiance", "Laucke" and "Kitchen Collection" are available nationally from major supermarkets. Recipes for some bread mix brands are listed in the 'Easy Bake' recipe section of this book (refer pages R30-R33).

For information on other brands of bread mix contact the manufacturer listed on the package.

NEW ZEALAND ONLY: Bread mix brands such as 'Elfin' are available.

The vital ingredients continued

BREAD IMPROVER

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) and other enzymes (Amylases) extracted from wheat flours.

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

A commercial bread improver has been used in some of the bread recipes listed in the 'Easy Bake' recipe section of this book. A crushed unflavoured Vitamin C tablet or Vitamin C powder can be used as a bread improver and added to the dry ingredients.

Note

SUGAR

Sugar provides food for the yeast, sweetness and flavour to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested granulated 'SPLENDA' as a sugar substitute.

NEW ZEALAND ONLY: Sugar can be reduce for more improved results.

POWDERED MILK

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator).

Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used by produces a denser loaf.

SALT

Salt is an important ingredient in bread making. However, salt inhibits the rising of the bread, so be careful when measuring, as it should be accurate. Refer to Questions and Answers (page 20-21).

NEW ZEALAND ONLY: Salt can be reduced for more improved results.

FAT

Butter, margarine or oils, such as vegetable, safflower, sunflower, canola, etc., will add flavour, retain the moisture and enhance the keeping qualities of the bread.

YEAST

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to activate. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast, always check the use-by-date, as stale yeast will prevent the bread from rising.

"Tandaco" brand yeast (available nationally in most supermarkets) was used in the development of all yeasted recipes contained in this book, with the exception of the 'Bread Mix' recipes.

Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Yeast may also be more active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

NEW ZEALAND ONLY: We recommend the use of 'Elfin' brand yeast.

The vital ingredients continued

Rapid Rise Yeast

There products are a mixture of yeast and bread improver. Brands will vary in strength. If wishing to substitute for yeast in a recipe, omit the bread improver. Rapid rise yeasts should not be used with bread mix as bread improver is already included.

NEW ZEALAND ONLY: 'Edmonds Surebake Yeast' is the most readily available yeast product in New Zealand. Where a recipe states 'Bread Improver and Tandaco Yeast' substitute with 'Edmonds Surebake Yeast.'

WATER

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

EGGS

Eggs are used in some bread recipes and provide liquid, help with the rising and increase the nutritional value of the bread. They give flavour and tenderness and are usually used in the sweeter type of breads.

OTHER INGREDIENTS

Fruit, nuts, chocolate chips, etc. are added when the bread machine sounds 10 short beeps approximately 8 minutes before the end of the second kneading when using the BASIC, RAPID, WHOLE WHEAT, FRENCH, SWEET and DOUGH settings. If added before this stage, excessive kneading will cause the ingredients to break down rather than hold their shape.

For more information about bread mixes please contact the relevant number listed below, or refer to contact details on the packaging of the bread mix.

Defiance: 1800 628 883

Laucke: 1300 133 331

Kitchen Collection: 1800 645 515

Elfin (New Zealand only): 0800 110 800

For more information about Bread or Baker's Flour please contact the relevant number listed below, or refer to contact details on the package.

Defiance White Baker's Flour: 1800 628 883

Laucke Wallaby Baker's Flour: 1300 133 331

Elfin/Champion High Grade Plain Flour (New Zealand only): 0800 110 800

For more information about Bread Improver please contact:

Lowan Wholefoods: 1800 355 718

Hints and tips for better bread making

- ✔ Do measure ingredients accurately – weighed measurements are more accurate than volumetric measurements.
- ✔ Do use bread flour unless recipe states otherwise.
- ✔ Do check use-by-dates on ingredients.
- ✔ Do add ingredients to the bread pan in the order stated in the recipe.
- ✔ Do store opened ingredients in airtight containers.
- ✔ Do use ingredients at room temperature.

- ✘ Don't use flour that contains a protein level of less than 11%, for example, generic brands of plain flour.
- ✘ Don't use tableware cups and spoons for measuring.
- ✘ Don't use compressed yeast.
- ✘ Don't use hot water or liquids.
- ✘ Don't use metal objects to remove the kneading blade from the cooked loaf of bread or the bread pan as this may cause damage to the non-stick coating.
- ✘ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

NEVER Use the PRESET TIMER for recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

NEVER Use self-raising flour to make yeasted bread unless recipe states otherwise.

NEVER Immerse your bread machine or bread pan in water.

TIP: If you live in an area with a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude, the lower the air pressure, the faster the dough will rise. Try reducing the yeast by ¼ teaspoon.

TIP: If the weather is hot and humid, reduce the yeast by ¼ teaspoon to avoid over rising of the dough.

TIP: Flour properties can alter on a seasonal or storage basis, therefore it may be necessary to adjust the water and flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the bread machine and if the dough is too sticky, add a little more flour, 1 tablespoon at a time, until the dough reaches a firmer consistency. If the dough is too dry add a little more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water should form into a smooth, round ball.

TIP: When hand-shaping dough for rolls, weigh each piece of dough for more evenly sized rolls.

Questions and answers

ABOUT INGREDIENTS:

Q: Can other bread recipes be made in this machine?

A: The recipes in this book are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes will similar quantities of ingredients.

Q: Can fresh milk be used instead of dry milk?

A: Yes, but not when using the PRESET TIMER. Bread made with fresh milk will have a heavier texture than bread made with milk powder. If using fresh milk substitute the water with fresh milk and omit the milk powder. Scald the milk then cool before adding to the other dough ingredients.

Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a more creamy or yellow colour.

Q: Can other sweetening agents be used in place of sugar?

A: Yes, honey, golden syrup or brown sugar can be used. Do not use powdered or liquid artificial sweeteners. However granulated 'SPLENDA' was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water retention in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Q: Why do the ingredients need to be placed into the pan in the specified order?

A: To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the PRESET TIMER.

ABOUT BAKING BREAD:

Q: The programmed setting has been interrupted by a power failure or switched off at the power outlet during the bread making process. What can I do?

A: If the power is accidentally turned off for 5 minutes or less during the operation, the Baker's Oven has a 5 minute memory function, that will automatically resume bread making, where it was interrupted, when power is restored.

If the operation cannot be resumed or the setting is cancelled:

During the kneading stage – Re-select the bread setting again and allow dough to re knead and continue through the rising and baking process. The result may be a loaf higher in volume and lighter in texture.

During the rising stage – Turn the bread maker off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the bread maker on. Select the BAKE ONLY setting. Press the START/STOP button.

During the baking cycle – Select the BAKE ONLY setting. Press the START/STOP button.

Questions and answers continued

Q: What happens if the bread isn't removed when the bake cycle is complete?

A: The bread machine will automatically go into a keep warm cycle, (in the BASIC, RAPID, WHOLE WHEAT, YEAST FREE, GLUTEN FREE, FRENCH and SWEET settings) holding the temperature of the bread for up to 60 minutes. However, as the loaf cools it gives off steam which cannot escape from the bread pan. The bread crust may become soft and the loaf may slightly lose its shape.

Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and the use-by-date of the yeast and the flour. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in that state. This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or insufficient flour, may cause the bread to be pale on top and collapse while baking.

Q: Why does bread colour differ?

A: This is probably because the ingredients in each recipe differs. A different crust colour may also have been selected.

Q: Are the room and water temperatures important?

A: Yes, room and water temperature influences yeast activity and therefore can affect the quality of your bread. The average room temperature is approximately 20-25°C. Water at room temperature should also be used.

NEVER use hot water as it will kill the yeast.

Note

ABOUT USING THE PRESET TIMER:

Q: Why can't the PRESET TIMER be set past 13 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the PRESET TIMER should be set to a shorter period of time.

Q: Why can't some ingredients be used with the PRESET TIMER?

A: Most protein foods such as milk, cheese, eggs, bacon, etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.

Control panel messages

ERROR DETECTION

When the START/STOP button has been pressed to begin the process and there is a problem relating to the sensor, beeps will sound twice and then the LED Screen will flash the particular error message specific to the problem.

There are 4 different error messages:

ERROR MESSAGE	PROBLEM	CORRECTION
E01	Attempting to use the bread machine shortly after a loaf has been baked and its interior will still be warm, that is the sensor temperature will still be above 40°C.	Press START/STOP to reset, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool. Refer to "Beginner's Guide to Baking Your First Loaf" step 11, page 13.
E00	The bread machine is used in an extremely cold environment.	Place the bread machine in a warmer environment. Recommended room temperature 20-25ºC.
EEE		Contact your nearest authorised Breville Service Centre (refer to the back page for details).
HHH		Contact your nearest authorised Breville Service Centre (refer to the back page for details).

Care, cleaning and storage

Before cleaning your bread maker, switch off and then unplug from the power outlet and allow the bread maker to cool completely.

BREAD MAKER

The inside and outside of the bread maker and lid should be wiped with a soft, damp cloth then dried thoroughly. If overspills, such as flour, nuts, sultanas, etc. occur in the baking chamber, carefully remove, using a damp cloth. Before re-using your bread machine ensure that all parts are completely dry.

NEVER immerse the bread maker or the bread pan in water.

Note

BREAD PAN AND KNEADING BLADE

The inside of the bread pan and kneading blade are coated with a high quality, non-stick coating. As with any non-stick coated surface, NEVER use metal utensils or abrasive cleaners on these items.

To clean the bread pan and blades:

Half fill the pan with warm soapy water (use a non-abrasive detergent), allow to stand for 10-20 minutes. Remove the kneading blade and clean both blade and inside of bread pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around the drive shaft and the kneading blade.

DO NOT USE HARSH CLEANERS, ABRASIVES, BRUSHES OR STEEL WOOL.

NEVER WASH THE BREAD PAN OR KNEADING BLADE IN THE DISHWASHER.

Some discolouration may appear on the bread pan over time. This is a natural effect cause by moisture and steam and will not affect the bread in any way.

Note

STORAGE

When storing the bread maker, switch off and then remove the power plug from the power outlet. Ensure it is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on top of the lid. Store the bread machine upright.

REPLACEMENT BREAD PAN AND BLADES

Both the blade and bread pan coating are operating parts of the bread maker and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread maker they may need replacement if the bread begins to stick.

SPARE PARTS

Replacement parts are available from Breville Spare Parts:

Australia Customer Service: 1300 139 798

New Zealand Customer Service: 0800 253 007

Troubleshooting guide - Recipe

Problem		Bread sinks in the centre	Over browned	Sticky patch on top of bread	Doughy centre	Heavy dense texture
Flour	Not measured correctly	●		●	●	●
	Low % protein	●			●	
	Passed use-by-date	●				●
	Self raising flour used	●			●	●
Sugar	Not measured correctly	●	●	●	●	●
Salt	Not measured correctly	●				
Water/liquid	Not measured correctly	●		●		●
	Too hot	●				
	Too cold					
Yeast	Not measured correctly	●		●		
Bread mix	Not measured correctly	●		●	●	●
	Used in place of flour	●	●	●	●	●
Room temperature	Too hot	●				
	Too hot	●				

Troubleshooting guide - Recipe continued

Coarse holey texture	Bread rises too much	Bread doesn't rise enough	Corrective action	Ref page
	●	●	Check method of weighing/measuring ingredients	15
		●	Use suitable high protein flour or add gluten flour	16
		●	Discard and use fresh flour	19
		●	Use bread or plain flour - self-raising flour already contains baking powder as the raising agent	16
●	●	●	Use metric measuring spoons	15
		●	Use metric measuring spoons	15
●	●	●	Check method of weighing/measuring	15
		●	Water must be between 20-25ºC	18
		●	Water must be between 20-25ºC	18
		●	Use metric measuring spoons	15
●	●	●	Check method of weighing/measuring	15
●	●	●	Bread mix already contains salt, sugar, etc. and cannot be substituted for flour	16
	●	●	Room temperature must be less than 28ºC	21
		●	Room temperature must be more than 10ºC	21

Troubleshooting guide - Baker's Oven

Problem	Machine will not operate	Error code E01 on LED Screen	Ingredients not mixed
Appliance unplugged	●		●
Kneading blade not on shaft			●
Selected setting incorrect			
Power interruption			●
START/STOP button pressed after starting machine			●
Machine has not cooled from previous use	●	●	
Lid opened during rising or baking			
Hot bread left in pan too long			
Incorrect crust colour selection			
START/STOP button not pressed	●		●
Bread pan unseated			●

Troubleshooting guide - Baker's Oven continued

Bread not baked	Bread rises too much	Baked bread is damp	Under browned crust	PRESET TIMER did not function	Bread not sufficiently baked	Loaf is small
●				●		
●			●			
●	●					
●					●	
			●		●	●
		●				
			●			
				●		
					●	

Easy Bake Recipes

Contents

	Page
Traditional favourites	R3
Flavoured white bread	R8
Flavoured sweet bread	R11
Flavoured wholemeal bread	R14
Rapid bread	R16
Yeast free bread	R18
Gluten free bread	R21
Dough	R25
Prepackaged bread mixes	R30
Glazes	R34
Notes	R36

Abbrevations: tsp = teaspoon tbl = tablespoon

Traditional Favourites

There are many breads that we all like to place in our lunch box. This section includes traditional white bread and a variety of savoury breads. You just might discover a new found special favourite.

Note

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

Procedure

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU for the setting as specified in the following recipes.
5. To change crust colour press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove bread from bread maker and bread pan. Cool on rack.

Abbrevations: tsp = teaspoon tbl = tablespoon

Traditional Favourites continued

SEQUENCE FOR BASIC SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*
MEDIUM	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*
DARK	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

BASIC WHITE BREAD

INGREDIENTS	1kg	750g
Water	370ml	290ml
Oil	2 tbl	1 tbl
Salt	2 tsp	1½ tsp
Sugar	2 tbl	1½ tbl
Bread flour	650g / 4⅓ cups	450g / 3 cups
Milk powder	2 tbl	1 tbl
Bread improver	1 tsp	¾ tsp
Tandaco yeast	1¾ tsp	1½ tsp
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

MILK BREAD
Not suitable for the PRESET TIMER.

INGREDIENTS	1kg	750g
Full cream milk, scalded and cooled	375ml	310ml
Oil	1 tbl	3 tsp
Salt	1¾ tsp	1½ tsp
Sugar	2 tbl	1½ tbl
Bread flour	600g / 4cups	450g / 3 cups
Bread improver	1 tsp	¾ tsp
Tandaco yeast	1¾ tsp	1½ tsp
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

Traditional Favourites continued

SEQUENCE FOR FRENCH SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	28 min	20 min	15 secs	50 min	10 secs	65 min	65 min	3hr 50min*
MEDIUM	2 min	28 min	20 min	15 secs	50 min	10 secs	65 min	65 min	3hr 50min*
DARK	2 min	28 min	20 min	15 secs	50 min	10 secs	65 min	65 min	3hr 50min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

FRENCH BREAD

INGREDIENTS	1kg	750g
Water	375ml	310ml
Oil	3 tsp	2 tsp
Salt	2 tsp	1½ tsp
Sugar	3 tsp	2 tsp
Bread flour	650g / 4⅓ cups	500g / 3⅓ cups
Bread improver	1 tsp	¾ tsp
Tandaco yeast	1¾ tsp	1¼ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Traditional Favourites continued

SEQUENCE FOR WHOLE WHEAT SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*
MEDIUM	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*
DARK	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

100% WHOLEMEAL BREAD

INGREDIENTS	1kg	750g
Water	385ml	325ml
Oil	2 tbl	1 tbl
Salt	2 tsp	1½ tsp
Sugar	2 tbl	1 tbl
Wholemeal plain flour	600g / 4 cups	450g / 3 cups
Gluten flour	2 tbl	1 tbl
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	2½ tsp	1¾ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

MULTIGRAIN BREAD

INGREDIENTS	1kg	750g
Water	375ml	325ml
Oil	3 tbl	2 tbl
Salt	2 tsp	1½ tsp
Sugar	3 tbl	2 tbl
Bread flour	375g / 2½ cups	300g / 2 cups
Wholemeal plain flour	225g / 1½ cups	150g / 1 cup
Gluten flour	2 tbl	1 tbl
Milk powder	2 tbl	1½ tbl
Bread improver	1 tsp	¾ tsp
Sunflower seeds	3½ tbl	3 tbl
Kibble wheat	3½ tbl	3 tbl
Whole linseeds	2½ tbl	2 tbl
Sesame seeds	2½ tbl	2 tbl
Cracked buckwheat	1½ tbl	1 tbl
Tandaco yeast	2 tsp	1½ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured White Bread

Recipes in this section have the addition of seeds, nuts or other flavour enhancing ingredients.
The addition occurs mostly at the sound of the beeps. Therefore these recipes are not suitable to use on the Preset Timer.

Procedure

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Cool on rack.

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle.
Extra ingredients such as fruit, nuts, etc. should be added at this time.

PEANUT SATE BREAD

INGREDIENTS	1kg	750g
Water	330ml	270ml
Oil	2 tbl	1 tbl
Laksa Curry Mix or Mild curry powder	2 tsp	1 tsp
Salt	1¼ tsp	1 tsp
Sugar	2 tbl	1 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tbl	3 tsp
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	1¾ tsp	1½ tsp
☼ ADD AT THE BEEPS:		
Crushed nuts	75g / ½ cup	50g / ⅓ cup
SETTING: 1 (BASIC) **P-MEDIUM, H-DARK OR L-LIGHT**		

Flavoured White Bread continued

CHEDDAR & BACON BREAD

INGREDIENTS	1kg	750g
Water	310ml	260ml
Oil	3 tbl	2 tbl
Salt	1¾ tsp	1½ tsp
Sugar	2½ tbl	2 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tbl	3 tsp
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	1½ tsp	1¼ tsp
☼ ADD AT THE BEEPS:		
Bacon, finely chopped	75g / ½ cup	50g / ⅓ cup
Cheddar cheese, finely grated	75g / ½ cup	50g / ⅓ cup
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

SWEET CORN & CAPSICUM BREAD

INGREDIENTS	1kg	750g
Water	250ml	200ml
Oil	3 tbl	2 tbl
Salt	2 tsp	1½ tsp
Sugar	2½ tbl	2 tbl
Canned creamed corn	⅓ cup	¼ cup
Bread flour	600g / 4 cups	450g / 3 cups
Milk powder	2 tbl	1½ tbl
Gluten flour	3 tsp	2 tsp
Bread improver	1 tsp	¾ tsp
Cajun seasoning	1 tsp	½ tsp
Tandaco yeast	1¾ tsp	1½ tsp
☼ COMBINE THE FOLLOWING AND ADD AT THE BEEPS:		
Canned corn kernels, drained and dried	3 tbl	2 tbl
Red capsicum, finely chopped	3 tbl	2 tbl
Bread flour	1 tbl	3 tsp
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured White Bread continued

GRAIN MUSTARD & HERB BREAD

INGREDIENTS	1kg	750g
Water	300ml	250ml
Oil	3 tbl	2 tbl
Salt	1½ tsp	1 tsp
Sugar	2½ tbl	2 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Wholegrain mustard	1 tbl	3 tsp
Tandaco yeast	1¾ tsp	1½ tsp
ADD AT THE BEEPS:		
Fresh mixed herbs of your choice, chopped	⅓ cup	¼ cup
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

MEDITERRANEAN FLAVOUR BREAD

INGREDIENTS	1kg	750g
Water	375ml	310ml
Oil	3 tsp	2 tsp
Salt	2 tsp	1¾ tsp
Sugar	3 tsp	2 tsp
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 tsp	¾ tsp
Tandaco yeast	1¾ tsp	1¼ tsp
ADD AT THE BEEPS:		
Pepperoni, finely chopped	¼ cup	2 tbl
Mozzarella cheese, grated	¼ cup	2 tbl
Olives, sliced and seeded	2 tbl	1 tbl
Sun-dried tomatoes, finely chopped	2 tbl	1 tbl
Pesto	1 tbl	3 tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured Sweet Bread

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. The addition occurs mostly at the sound of the beeps towards the end of the second kneading cycle. Therefore these recipes are not suitable to use with the PRESET TIMER.

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

Note

Procedure

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove the bread from the bread maker and bread pan. Cool on rack.

SEQUENCE FOR SWEET SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	23 min	30 min	15 secs	40 min	10 secs	55 min	55 min	3hr 20min*
MEDIUM	2 min	23 min	20 min	15 secs	50 min	10 secs	65 min	65 min	3hr 20min*
DARK	2 min	23 min	30 min	15 secs	40 min	10 secs	50 min	50 min	3hr 20min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second knead.
Extra ingredients such as fruit, nuts, etc. should be added at this time.

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured Sweet Bread continued

RICH FRUIT LOAF

INGREDIENTS	1kg	750g
Water	340ml	290ml
Oil	3 tbl	2 tbl
Salt	1¾ tsp	1½ tsp
Grated orange rind	3 tsp	2 tsp
Brown sugar	2½ tbl	2 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tbl	3 tsp
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Mixed spice	3 tsp	2 tsp
Tandaco yeast	2 tsp	1½ tsp
ADD AT THE BEEPS:		
Fruit medley	60g / ⅓ cup	45g / ¼ cup
Sultanas	2 tbl	1 tbl
Prunes, chopped	1½ tbl	1 tbl
Glace cherries, halved	1½ tbl	1 tbl
SETTING: 3 (SWEET) **P-MEDIUM, H-DARK OR L-LIGHT**		

LEMON & POPPY SEED BREAD

INGREDIENTS	1kg	750g
Water	310ml	250ml
Lemon Butter Spread	3 tbl	2 tbl
Oil	1½ tbl	1 tbl
Salt	2 tsp	1½ tsp
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	2 tsp	1¾ tsp
COMBINE THE FOLLOWING & ADD AT THE BEEPS:		
Grated lemon rind	2½ tsp	2 tsp
Poppy seeds	2 tbl	1½ tbl
Oil	1½ tbl	1 tbl
SETTING: 7 (SWEET) **P-MEDIUM, H-DARK OR L-LIGHT**		

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured Sweet Bread continued

CHOC RAISIN & PEANUT BREAD

INGREDIENTS	1kg	750g
Water	330ml	275ml
Oil	3 tbl	2 tbl
Salt	2 tsp	1½ tsp
Sugar	2½ tbl	2 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tbl	3 tsp
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	1¾ tsp	1½ tsp
ADD AT THE BEEPS:		
Chocolate buds	65g / ⅓ cup	40g / ¼ cup
Raisins	70g / ⅓ cup	50g / ¼ cup
Chopped nuts	3 tbl	2 tbl
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

GLACE PEAR & GINGER BREAD

INGREDIENTS	1kg	750g
Water	330ml	270ml
Oil	3 tbl	2 tbl
Salt	1¾ tsp	1¼ tsp
LIGHT brown sugar	2½ tbl	2 tbl
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tbl	3 tsp
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	1¾ tsp	1½ tsp
ADD AT THE BEEPS:		
Glace pear, chopped	100g / ⅓ cup	80g / ¼ cup
Glace ginger, chopped	2 tbl	1½ tbl
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Flavoured Wholemeal Bread

The recipes in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with this in mind, providing longer rising times to produce a loaf of bread lighter in texture and higher in volume.

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

Note

Procedure

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove the bread from bread maker and bread pan. Cool on rack.

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle.
Extra ingredients such as fruit, nuts, etc. should be added at this time.

Flavoured Wholemeal Bread continued

50/50 WHOLEMEAL BREAD

INGREDIENTS	1kg	750g
Water	400ml	350ml
Oil	2 tbl	1 tbl
Salt	2 tsp	1½ tsp
Sugar	3 tbl	2 tbl
Wholemeal plain flour	300g / 2 cups	225g / 1½ cups
Bread flour	300g / 2 cups	225g / 1½ cups
Gluten flour	2 tbl	1½ tbl
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	1¾ tsp	1½ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

LIGHT RYE BREAD

INGREDIENTS	1kg	750g
Water	375ml	310ml
Oil	3 tbl	2 tbl
Golden syrup	2 tbl	1½ tbl
Salt	2 tsp	1½ tsp
Bread flour	415g / 2¾ cups	300g / 2 cups
Rye flour	240g / 2 cups	180g / 1½ cups
Gluten flour	2 tbl	1 tbl
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	2 tsp	1½ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

SOY & LINSEED BREAD

INGREDIENTS	1kg	750g
Water	400ml	350ml
Oil	3 tbl	2 tbl
Salt	2 tsp	1½ tsp
Sugar	3 tbl	2 tbl
Wholemeal plain flour	225g / 1½ cups	150g / 1 cup
Bread flour	375g / 2½ cups	300g / 2 cups
Soy flour	1½ tbl	1 tbl
Gluten flour	2 tbl	1 tbl
Bread improver	1 tsp	¾ tsp
Milk powder	2 tbl	1½ tbl
Tandaco yeast	2 tsp	1½ tsp
ADD AT THE BEEPS:		
Linseeds	2½ tbl	2 tbl
Soy Grits	2½ tbl	2 tbl
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Rapid Bread

The recipes in this section have been developed to produce a loaf of bread similar in volume to that of bread made on any of the longer bread cycles. Unless otherwise stated, most of the yeasted bread recipes can be baked on this cycle, however the volume will be slightly reduced and the texture a little more dense.

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

Note

Procedure

1. Place the ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove the bread from bread maker and bread pan. Cool on rack.

SEQUENCE FOR BASIC RAPID SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*
MEDIUM	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*
DARK	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

Rapid Bread continued

RAPID WHITE BREAD

INGREDIENTS	1kg	750g
Water	360ml	290ml
Oil	3 tbl	2 tbl
Salt	2 tsp	1½ tsp
Sugar	2½ tbl	2 tbl
Bread flour	650g / 4⅓ cups	450g / 3 cups
Bread improver	1 tsp	¾ tsp
Milk powder	2½ tbl	2 tbl
Tandaco yeast	2¼ tsp	2 tsp
SETTING: 2 (RAPID) P-MEDIUM, H-DARK OR L-LIGHT		

RAPID WHOLEMEAL BREAD

INGREDIENTS	1kg	750g
Water	400ml	350ml
Oil	2 tbl	1½ tbl
Salt	1½ tsp	1¼ tsp
Sugar	3 tbl	2 tbl
Wholemeal plain flour	600g / 4 cups	450g / 3 cups
Gluten flour	3 tbl	2 tbl
Bread improver	1 tsp	¾ tsp
Milk powder	2½ tbl	2 tbl
Tandaco yeast	2¾ tsp	2¼ tsp
SETTING: 2 (RAPID) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Yeast Free Bread

Yeast Free Bread is made using baking powder as the main raising agent (it does not have the same strength as yeast).

The following recipes will give Damper or Muffin-Style Breads, which will be heavy in texture and not as highly risen as yeasted breads.

To ensure a well baked loaf is achieved, check the dough in the first 5 minutes of kneading.

If the dough is too slack and running down onto the base of the pan, add small amounts of flour to ensure the dough forms into a round ball. If the dough is too slack it may give the baked loaf the appearance of being overcooked or laminated on the base and having a heavy, doughy top. If the dough is too dry just add 1-2 teaspoons of water extra. All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.

PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to bread pan. Wipe spills from outside of bread pan. Lock bread pan into baking chamber.
3. Press MENU to setting 5 (YEAST FREE).
4. To change crust colour, press CRUST to H for DARK or L for LIGHT.
5. Press START/STOP to commence operation.
6. With bread machine mixing the ingredients, use a plastic spatula to scrape mixture from the sides, corners and base of bread pan and add additions if applicable.
7. After ingredients have mixed together, close the lid and leave the bread machine to complete the program.
8. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Cool on rack.

The PRESET TIMER cannot be used for recipes in this section. The raising agents used in place of yeast in these recipes could be prematurely activated and prevent the loaf from rising.

Note

All ingredients must be at room temperature and added in the order listed in the recipe, however sifting the dry ingredients together may assist the baking powder with the rising of the bread.

Note

Yeast Free Bread continued

SEQUENCE FOR YEAST FREE SETTING:

CRUST	1ST KNEAD	2ND KNEAD	BAKE TIME	TOTAL TIME
LIGHT	2 min	13 min	60 min	1hr 15min*
MEDIUM	2 min	13 min	60 min	1hr 15min*
DARK	2 min	13 min	60 min	1hr 15min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
Do not sound on the YEAST FREE setting.

PLAIN WHITE DAMPER

LIQUID INGREDIENTS	
Water	400ml
Oil	2 tbl
DRY INGREDIENTS	
White bread flour	600g / 4 cups
Bread improver	1 tsp
Sugar	1 tbl
Salt	1 tsp
Milk powder	2 tbl
Baking powder	2 tbl
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

PLAIN WHOLEMEAL DAMPER

LIQUID INGREDIENTS	
Water	400ml
Oil	2 tbl
DRY INGREDIENTS	
Wholemeal plain flour	450g / 3 cups
White bread flour	150g / 1 cup
Bread improver	1 tsp
Sugar	1 tbl
Salt	1 tsp
Milk powder	2 tbl
Baking powder	2 tbl
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

Abbrevations: tsp = teaspoon tbl = tablespoon

Yeast Free Bread continued

CHEESE & SPRING VEGETABLE BREAD

LIQUID INGREDIENTS	
Water	400ml
Oil	2 tbl
DRY INGREDIENTS	
White bread flour	600g / 4cups
Bread improver	1 tsp
Sugar	2 tbl
Salt	1 tsp
Spring vegetable soup mix	40g / 1 tbl
Baking powder	2 tbl
ADDITIONS:	
Grated Cheddar cheese	75g / ½ cup
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

PASSIONFRUIT BUTTER BREAD

LIQUID INGREDIENTS	
Milk, scalded and cooled	250ml
Passionfruit in syrup (170g can)	1 can
Butter, softened	2 tbl
DRY INGREDIENTS	
White bread flour	600g / 4 cups
Bread improver	1 tsp
LIGHT brown sugar	1 tbl
Baking powder	2 tbl
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

Abbrevations: tsp = teaspoon tbl = tablespoon

Gluten Free Bread

Making gluten free bread is different from traditional baking, therefore it is important to carefully read the following information:

Your Breville Baker's Oven will make delicious Gluten Free Bread with ease. The following recipes have been developed without using any grains or ingredients that contain gluten. Therefore, these recipes are suitable for people with specific food allergies or intolerances.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. The weight of the baked bread in this section will be more than that of the Wheat bread, due to the ingredient properties used in each recipe.

- Always use the ingredients specified in recipes for successful gluten free baking. For information on the suitability and availability of gluten free ingredients contact the Coeliac Society in your state.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps strengthen the dough.
- Guar and Xanthan gums are available from health food stores.
- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder. It acts as a substitute for gluten and gives structure to the dough so it can rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. As the preparation is different from automatic bread making, the Preset Timer cannot be used when making these recipes.

Abbrevations: tsp = teaspoon tbl = tablespoon

Gluten Free Bread continued

Procedure

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer or a whisk, as this will aerate the mixture).
2. Mix dry ingredients together in a large bowl. Do not sift.
3. Use a pliable spatula to combine the liquid and dry ingredients. Mix to a soft dough ensuring all the ingredients are well combined. Fold in additions, if applicable.
4. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles or air pockets. Lock bread pan into baking chamber.
5. Press MENU to setting 7 (GLUTEN FREE).
6. Press CRUST to H for DARK or L for LIGHT if required.
7. Press START/STOP to commence operation.
8. At the end of the second kneading cycle, open the lid and push the dough down into the pan and smooth the top. Close the lid.
9. After baking, press START/STOP. Remove bread from bread maker and bread pan. Cool on rack.

SEQUENCE FOR GLUTEN FREE SETTING:

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	13 min	60 min	65 min	2hr 20min*
MEDIUM	2 min	13 min	60 min	65 min	2hr 20min*
DARK	2 min	13 min	60 min	65 min	2hr 20min*

*** Baking temperature automatically adjusts for each crust colour.**

ADD-IN BEEPS:
Do not sound on the GLUTEN FREE setting.

The PRESET TIMER cannot be used for recipes in this section.

Note

Gluten Free Bread continued

GLUTEN FREE COUNTRY STYLE BREAD

LIQUID INGREDIENTS	1kg	750g
Water	330ml	250ml
Oil	3 tbl	2½ tbl
Eggs (60g)	3	2
Cider vinegar	1 tsp	¾ tsp
DRY INGREDIENTS		
White rice flour	320g / 2 cups	240g / 1½ cups
Potato flour	220g / 1¼ cups	170g / 1 cup
Soy flour	50g / ⅓ cup	40g / ¼ cup
Tapioca flour (arrowroot)	75g / ½ cup	55g / ⅓ cup
Sugar	¼ cup	2½ tbl
Salt	1½ tsp	1 tsp
Milk powder	½ cup	⅓ cup
Guar or Xanthan Gum	1 tbl	3 tsp
Tandaco yeast	2 tsp	1½ tsp
SETTING: 7 (GLUTEN FREE) P-MEDIUM, H-DARK OR L-LIGHT		

GLUTEN FREE WHOLESOME SEED BREAD

LIQUID INGREDIENTS	1kg	750g
Water	330ml	250ml
Olive oil	3 tbl	2½ tbl
Eggs (60g)	3	2
Cider vinegar	1 tsp	¾ tsp
DRY INGREDIENTS		
Brown rice flour	320g / 2 cups	240g / 1½ cups
Potato flour	220g / 1¼ cups	170g / 1 cup
Soy flour	50g / ⅓ cup	40g / ¼ cup
Tapioca flour (arrowroot)	75g / ½ cup	55g / ⅓ cup
DARK brown sugar	¼ cup	2½ tbl
Salt	1½ tsp	1 tsp
Milk powder	½ cup	⅓ cup
Guar or Xanthan Gum	1 tbl	3 tsp
LSA mix, (Linseed, Sunflower & Almond)	¼ cup	2 tbl
Carraway or Cumin seeds	2 tbl	1½ tbl
Tandaco yeast	2 tsp	1½ tsp
SETTING: 7 (GLUTEN FREE) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

Gluten Free Bread continued

GLUTEN FREE SPICY SULTANA BREAD

LIQUID INGREDIENTS	1kg	750g
Water	330ml	250ml
Olive oil	3 tbl	2½ tbl
Eggs (60g)	3	2
Cider vinegar	1 tsp	¾ tsp
DRY INGREDIENTS		
Brown rice flour	320g / 2 cups	240g / 1½ cups
Potato flour	220g / 1¼ cups	170g / 1 cup
Soy flour	50g / ⅓ cup	40g / ¼ cup
Tapioca flour (arrowroot)	75g / ½ cup	55g / ⅓ cup
LIGHT brown sugar	¼ cup	2½ tbl
Salt	1½ tsp	1 tsp
Milk powder	½ cup	⅓ cup
Guar or Xanthan Gum	1 tbl	3 tsp
Mixed spice	2 tbl	1½ tbl
Tandaco yeast	2 tsp	1½ tsp
ADDITIONS:		
Sultanas	100g / ⅔ cup	75g / ½ cup
SETTING: 7 (GLUTEN FREE) P-MEDIUM, H-DARK OR L-LIGHT		

VARIATION:
Substitute sultanas with other dried fruit, chopped to a suitable size such as raisins, dates, apricots, etc.

GLUTEN FREE CHEESY CHEDDAR BREAD

LIQUID INGREDIENTS	1kg	750g
Water	330ml	250ml
Olive oil	1½ tbl	1 tbl
Eggs (60g)	3	2
Cider vinegar	1 tsp	¾ tsp
DRY INGREDIENTS		
White rice flour	320g / 2 cups	240g / 1½ cups
Potato flour	220g / 1¼ cups	170g / 1 cup
Soy flour	50g / ⅓ cup	40g / ¼ cup
Tapioca flour (arrowroot)	75g / ½ cup	55g / ⅓ cup
DARK brown sugar	¼ cup	2½ tbl
Salt	1½ tsp	1 tsp
Milk powder	½ cup	⅓ cup
Guar or Xanthan Gum	1 tbl	3 tsp
Tandaco yeast	2 tsp	1½ tsp
ADDITIONS:		
Cheddar cheese, grated	130g / 1 cup	100g / ¾ cup
SETTING: 5 (GLUTEN FREE) P-MEDIUM, H-DARK OR L-LIGHT		

Dough

Procedure

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to setting 9 – (DOUGH).
5. Press START/STOP to commence operation.
6. At the end of the program, press START/STOP.
7. Remove dough from the bread maker and bread pan. DOUGH is now ready for handshaping, rising and baking.

Note

The weight of the shaped and baked dough will vary depending on recipe style.

SEQUENCE FOR DOUGH SETTING:

1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	TOTAL TIME
2 min	28 min	10 min	10 secs	50 min	1hr 30min

ADD-IN BEEPS:
The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle.
Extra ingredients such as fruit, nuts, etc. should be added at this time.

Abbrevations: tsp = teaspoon tbl = tablespoon

TO MAKE A MASTER DOUGH:

WHITE BREAD DOUGH

Not suitable for the PRESET TIMER

INGREDIENTS	
Full cream milk, scalded and cooled	350ml
Egg yolk	1
Butter or oil	2 tbl
Salt	1 tsp
Sugar	1½ tbl
Bread flour	600g / 4 cups
Bread improver	1 tsp
Tandaco yeast	2¼ tsp
SETTING: 8 (DOUGH) P-MEDIUM, H-DARK OR L-LIGHT	

SWEET DOUGH

Not suitable for the PRESET TIMER

INGREDIENTS	
Water	350ml
Egg, lightly beaten	1 x 60g
Butter or oil	2 tbl
Salt	1 tsp
Sugar	2 tbl
Bread flour	600g / 4cups
Milk powder	3 tbl
Bread improver	1 tsp
Tandaco yeast	2¼ tsp
SETTING: 8 (DOUGH) P-MEDIUM, H-DARK OR L-LIGHT	

WHOLEMEAL DOUGH

INGREDIENTS	1kg
Water	400ml
Oil	2 tbl
Salt	1 tsp
Sugar	2 tbl
Wholemeal plain flour	600g / 4 cups
Gluten flour	2 tbl
Bread improver	1 tsp
Milk powder	2 tbl
Tandaco yeast	2¼ tsp
SETTING: 8 (DOUGH) P-MEDIUM, H-DARK OR L-LIGHT	

Abbrevations: tsp = teaspoon tbl = tablespoon

SHAPING IDEAS FOR MASTER DOUGHS:

BREAD ROLLS

1. Take a quantity of one of the Master dough recipes.
2. Divide dough into 16 equal pieces. Knead each piece and shape into a round ball.
3. Place rolls together on a lightly greased baking tray.
4. Cover rolls with lightly greased plastic food wrap and allow to stand in a warm area for 30 minutes or until doubled in size.
5. Remove wrap, brush tops of rolls with milk.
6. Bake in pre-heated oven at 200°C for 12-15 minutes or until cooked and golden brown.

STICKY CINNAMON ROLLS

1. Take a quantity of SWEET dough.
2. Roll dough into a 40cm × 40cm square. Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 75g/ ½ cup finely chopped pecan nuts and 1 ½ tablespoons ground cinnamon and sprinkle over rolled out dough.
3. Drizzle remaining melted butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
4. Place on a lightly greased baking tray, 5cm apart. Cover with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size. Remove wrap.
5. Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page R35) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page R34).

HOT CROSS BUNS

1. Include 1 tablespoon of ground cinnamon and 1 tablespoon ground mix spice with dry ingredients when making SWEET DOUGH recipe.
2. Add 150g / 1 cup sultanas and 45g / ¼ cup mixed peel at the sound of the beeps.
3. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
4. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until doubled in size.
5. Blend together 2 tbl water and 40g / ¼ cup plain flour until a smooth batter is formed. Spoon into a piping bag fitted with a small piping nozzle. Remove wrap from rolls and pipe a cross onto each bun.
6. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
7. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE (recipe page R34) over hot buns. Stand 5-10 minutes before serving.

Abbrevations: tsp = teaspoon tbl = tablespoon

PIZZA & FOCACCIA DOUGHS

The DOUGH setting is suitable for all your favourite pizza and focaccia recipes.

Procedure

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to setting 9 (DOUGH).
5. Press START/STOP to commence operation.
6. For a softer more pliable texture remove dough from the pan 30 minutes before completion of the dough setting. Press START/STOP. The dough is now ready for handshaping and baking.

PIZZA DOUGH

INGREDIENTS	
Water	200ml
Olive oil	1 tbl
Salt	1 tsp
Bread flour	375g / 2½ cups
Tandaco yeast	1¾ tsp
SETTING: 8 (DOUGH) P-MEDIUM, H-DARK OR L-LIGHT	

Suggested toppings:

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

Handshaping

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 × 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle selected pizza toppings over the pizza dough.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

FOCACCIA DOUGH

INGREDIENTS	
Water	250ml
Olive oil	2 tbl
Salt	1 tsp
Sugar	2 tsp
Bread flour	450g / 3 cups
Tandaco yeast	2 tsp
SETTING: 8 (DOUGH)	

Suggested toppings:

Olive oil	3 tbl
Rock salt	3 tbl
Black olives, sliced	4 tbl

Handshaping

For thick Focaccia:

1. Press dough into a lightly greased 19cm × 29cm lamington tin.
2. Loosely cover with a lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a pre-heated oven at 250°C for 25-30 minutes or until golden brown.

For a thinner Focaccia:

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

Abbrevations: tsp = teaspoon tbl = tablespoon

Prepackaged Bread Mixes

These convenient Bread Mixes are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with Bread Flour. Bread mixes contain high protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers.

Usually only the addition of water and yeast is necessary, however some results are improved by adding extra oil.

All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. The weight of the bread in this section may vary compared to settings used. This is due to properties of the bread mixes. Recipes were tested with bread mix milled just before the printing of this book.

If a brand of bread mix is not listed in this book, use one of the corresponding type of bread mix recipes as a guide.
Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. Check the dough in the first ten minutes of kneading by opening the lid – if the dough is too dry add 1-2 teaspoons of water extra – if the dough is too sticky add 1-2 tablespoons of bread mix extra. The dough should be forming into a smooth round ball.

Note

Procedure

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. Press CRUST to H for DARK or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Cool on rack.

BASIC, FRENCH or RAPID settings can be used for the white bread mix recipes. However, loaves baked on the RAPID setting will not be as highly risen as those baked on the BASIC setting. Add ¼ teaspoon extra yeast when using a RAPID setting, if desired.

Note

WHITE PREPACKAGED BREAD MIXES

DEFIANCE WHITE BREAD MIX

INGREDIENTS	1kg	750g
Water	325ml	275ml
Bread mix	600g / 4 cups	500g / 3¾ cups
Defiance yeast	1½ tsp	1¼ tsp
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

DEFIANCE CRUSTY WHITE BREAD MIX

INGREDIENTS	1kg	750g
Water	325ml	275ml
Bread mix	600g / 4 cups	500g / 3¾ cups
Defiance yeast	1½ tsp	1¼ tsp
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

LAUCKE CRUSTY WHITE BREAD MIX

INGREDIENTS	1kg	750g
Water	400ml	300ml
Bread mix	600g / 4 cups	450g / 3 cups
Laucke yeast	1 tsp	¾ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

LAUCKE SUPER SOFT WHITE BREAD MIX

INGREDIENTS	1kg	750g
Water	380ml	280ml
Bread mix	600g / 4 cups	450g / 3 cups
Laucke yeast	1 tsp	¾ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

KITCHEN COLLECTION WHITE BREAD MIX

INGREDIENTS	1kg	750g
Water	350ml	300ml
Bread mix	600g / 4 cups	500g / 3⅓ cups
Kitchen Collection yeast	1¾ tsp	1¼ tsp
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

Abbrevations: tsp = teaspoon tbl = tablespoon

GRAIN PREPACKAGED BREAD MIXES

DEFIANCE GRAIN BREAD MIX

INGREDIENTS	1kg	750g
Water	325ml	275ml
Bread mix	600g / 4 cups	500g / 3⅓ cups
Defiance yeast	1½ tsp	1¼ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

LAUCKE MULTIGRAIN SOY & LINSEED BREAD MIX

INGREDIENTS	1kg	750g
Water	400ml	300ml
Bread mix	600g / 4 cups	450g / 3cups
Laucke yeast	1½ tsp	1¼ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

LAUCKE GERMAN GRAIN BREAD MIX

INGREDIENTS	1kg	750g
Water	420ml	280ml
Bread mix	600g / 4 cups	450g / 3 cups
Laucke yeast	1½ tsp	1¼ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

KITCHEN COLLECTION GRAIN BREAD MIX

INGREDIENTS	1kg	750g
Water	360ml	310ml
Bread mix	600g / 4 cups	500g / 3⅓ cups
Kitchen Collection yeast	1¾ tsp	1¼ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

KITCHEN COLLECTION SOY & LINSEED BREAD MIX

INGREDIENTS	1kg	750g
Water	360ml	310ml
Bread mix	600g / 4 cups	500g / 3⅓ cups
Kitchen Collection yeast	1¾ tsp	1¼ tsp
SETTING: 3 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

Prepackaged Bread Mixes continued

WHOLEMEAL PREPACKAGED BREAD MIXES

LAUCKE BIO-FORT GOLDEN WHOLEMEAL BREAD MIX

INGREDIENTS	1kg	750g
Water	445ml	330ml
Bread mix	600g / 4 cups	450g / 3 cups
Laucke yeast	1½ tsp	1¼ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

KITCHEN COLLECTION WHOLEMEAL BREAD MIX

INGREDIENTS	1kg	750g
Water	375ml	350ml
Bread mix	600g / 4 cups	500g / 3⅓ cups
Defiance yeast	1¾ tsp	1½ tsp
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

RYE PREPACKAGED BREAD MIXES

LAUCKE SOURDOUGH RYE BREAD MIX

INGREDIENTS	1kg	750g
Water	450ml	300ml
Bread mix	600g / 4 cups	450g / 3 cups
Laucke yeast	1½ tsp	1¼ tsp
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

For more information about the Bread Mixes contained in this section, please contact the relevant number listed below:

Defiance Bread Mixes: 1800 628 883

Laucke Bread Mixes: 1300 133 331

Kitchen Collection Bread Mixes: 1800 645 515

Abbrevations: tsp = teaspoon tbl = tablespoon

Glazes

The following Glazes are easy and quick to prepare and will enhance the flavour and appearance of your breads.

CHOCOLATE GLAZE

2 tablespoons butter or margarine, melted
⅔ cup icing sugar, sifted
1 tablespoon cocoa, sifted
½ teaspoon vanilla essence
2 tablespoons milk

HOT CROSS BUN AND BROWN BUN GLAZE

½ cup icing sugar, sifted
¼ teaspoon allspice
¼ teaspoon ground cinnamon
2 tablespoons water

CITRUS GLAZE

½ cup icing sugar, sifted
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
2 tablespoons lemon or orange juice

VANILLA GLAZE

½ cup icing sugar, sifted
½ teaspoon vanilla essence
2 tablespoons milk

Procedure for above glazes

1. Combine ingredients in a small mixing bowl and stir until smooth and thin enough to drizzle.
2. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Place on rack.
3. Coat top of loaf with glaze. Cool on rack.

Glazes continued

GELATINE GLAZE

3 tablespoons water
1½ tablespoons sugar
3 teaspoons gelatine

Procedure

1. Place ingredients in a small saucepan, stir over low heat until sugar and gelatine dissolves.
2. Brush over hot bread.

EGG GLAZE/SEEDS ON TOP

1 x 60g egg, lightly beaten
2-3 tablespoons water
Seeds, for example, poppy, sesame, sunflower, linseed, etc.

Procedure

1. Combine egg and water until smooth. Do not whisk. Strain through a sieve if required.
2. Open the lid 15 minutes before the end of the baking cycle, brush glaze over bread. Sprinkle with seeds if desired.
3. Close the lid and continue baking.

Abbrevations: tsp = teaspoon tbl = tablespoon

Notes

Breville

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